

# FIRST DAY OF AUTUMN

23RD SEPTEMBER 2019

## QUORN RAINBOW COTTAGE PIE

### INGREDIENTS

36512	Quorn mince	400g
04587	Vegetable oil	1 tbsp
	Onion, chopped	1
	Carrots, finely diced	150g
	Peas	150g
06032	Vegetable stock	500ml
	Vegetarian Worcestershire sauce	30g
27761	Tomato puree	20g
70349	Dried thyme	1 tsp
86811	Cornflour mixed to a paste with 2 tbsps cold water	25g
	Seasoning	
	Topping	
	Potatoes, peeled, cooked and mashed	1.5kg
	Beetroot, cooked, peeled then mashed	500g
	Sweet potatoes, peeled, cooked and mashed	1kg
	Milk	3 tbsps

### METHOD

1. Preheat oven to 180°C / Gas Mark 4.
2. Heat the oil in a large pan and gently fry the onions and carrots for 3 – 4 minutes until beginning to soften.
3. Add the Quorn mince, peas, vegetable stock, Worcestershire sauce, tomato puree and thyme.
4. Stir in the cornflour paste, bring to the boil and then reduce to a simmer for 15 minutes. Check seasoning.
5. Meanwhile combine 500g of the mashed potato with the beetroot mash, 1 tbsp milk and mix well.
6. Add 1 tbsp of milk to the mashed potato and remaining 1 tbsp of milk to the mashed sweet potato. Mix well.
7. When cooked, tip the Quorn mince mixture into a large oven proof serving dish.
8. To make the rainbow topping pipe or spoon alternate lines, on the diagonal, of beetroot mash, sweet potato mash and mashed potato.
9. Bake in the oven for 20 – 25 minutes or until the topping is golden brown.





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RAINBOW  
COTTAGE PIE**



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VEGAN MAC  
'N' CHEESE

## INGREDIENTS

00137	Alpro Professional soya milk	1ltr
73021	Kerrymaid premium baking	50g
71815	Everyday Favourites plain flour	80g
34079	Vegan grated Cheddar	100g
38139	Vegan grated parmesan	80g
38140	Alpro soya single cream alternative	80g
36847	Cooked butternut squash	100g
75272	Maldon sea salt	4g
07650	Everyday Favourites macaroni	500g

## METHOD

1. In a saucepan add the oil and milk and warm through.
2. In another pan melt the Kerrymaid, stir in the flour and cook out.
3. Slowly blend the milk mix into the flour until a smooth sauce is formed.
4. Blend in the vegan cheese, cream alternative and cooked butternut squash and season with salt.
5. Mix the sauce with the cooked pasta and bake for 5 minutes in a very hot oven.
6. Once cooked leave to cool slightly and serve.





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**VEGAN MAC  
'N' CHEESE**

The background of the image is a soft-focus photograph of autumn leaves in shades of yellow, orange, and red. A large, white rectangular frame is centered on the page, containing the text. The text is in a bold, black, sans-serif font with a white outline.

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## WINTER SPICED BRIOCHE PUDDING

### INGREDIENTS

16736	Délifrance butter brioche loaf	400g
01586	Everyday Favourites unsalted butter	80g
31652	Everyday Favourites UHT dairy whipping cream	300ml
07382	Cravendale whole milk	300ml
04285	Everyday Favourites free range medium eggs	6
80262	Tate & Lyle caster sugar	100g
42506	Monin winter spiced syrup	50ml
19895	Everyday Favourites raisins	80g
41192	Everyday Favourites thin cut orange marmalade	100g

### METHOD

1. Preheat the oven to 180°C and place a large roasting tin inside to warm up – the tin should be large enough to hold the baking dish with enough space remaining around the edge
2. Slice and butter the brioche, then cut into triangles
3. Whisk the cream, milk, eggs, syrup and sugar together
4. Layer the buttered brioche in an oven proof dish and sprinkle with raisins
5. Pour over the egg mix and leave to settle for 10 minutes
6. Place the dish in the roasting tin and carefully pour boiling water into the roasting tin so that it comes halfway up the sides of the dish
7. Bake for 30–40 minutes until nearly set
8. Warm the marmalade in a pan – brush over the top of the pudding so it glazes
9. Dust with icing sugar and serve





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WINTER  
SPICED BRIOCHE  
PUDDING